

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Toaster Brush, 2 pcs., 3	95 mm, Medium, Red	
Item Number	30024		
Plastic Material	Polypropylene, 98 %		
Colour masterbatch	Red, 2 %		
Bristles	Heat resistant natural coloured polyether polymer		
Stainless steel	The stainless steel staple is made from stainless steel Grade 1.4301 (AISI 304)		
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended f	Commission Regulation no. 1935/2 or food contact. The product is ma g or on the product itself through n	arked with the "glass & fork"
Regulation (EC) No 2023/2006	The product is produced according to EU Commission Regulation no. 2023/2006 of 22. December 2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).		
Regulation (EU) No 10/2011	Monomers and intentionally added additives used to manufacture this product are listed in Annex I of Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Subsequent amendments up to (EU) 2019/1338 are included.		
	with a SML will not migra	ves with specific migration limit (Sl ate in quantities that will exceed th request we will supply relevant inf ntial basis.	e SML, under the specified
	Vikan A/S does not use	multi-layer materials or articles wit	th a functional barrier.
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	This material contains intentionally added "dual use" additives for which restrictions or purity criteria are in place in accordance with Regulations (EC) 1333/2008 and (EC) 1334/2008. Upon request we will supply relevant information regarding these substances on a confidential basis.		
AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)		
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US FDA Compliance	All raw materials in this produ Administration in the USA) 21	Food and Drug		
	181, 182, 184, or 186. Additiv food additives), are generally	omplies with FDA 21 CFR part es are cleared according to FD, recognised as safe (GRAS), are basis of regulations for food ad	A 21 CFR Part 178 (Indirect e prior-sanctioned food	
	The polypropylene complies	vith FDA 21 CFR 177.1520 "ole	fin polymers".	
		of a FCN (Food Contact Notifica of repeated-use food-contact ar		
	The pigments in the masterba Polymers".	atch are listed under FDA 21 CF	R 178.3297 "Colorants for	
Danish Compliance	The product complies with the	e Danish consolidation Act no. 1	248 of 30/10/2018.	
Migration analysis plastics	Samples of the product, or a similar product made from identical plastic material, hav been tested for overall migration according to the test conditions specified in (EU) 10/2011, and the article comply with the overall migration limit of 10 mg/dm² or 60 mg			
	Test conditions for overall migration were OM3 (2 h at 70 °C)			
	Food simulants used for overall migration were 10 % ethanol (simulant A), 3 % acetic acid (simulant B) and olive oil (simulant D2).			
	Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.			
Max ratio of food contact surface area to volume	e 2.0 dm²/100 ml			
Food contact types	The product is suitable for contact with the following types of food under the intended at foreseeable conditions of use:			
	Aqueous			
	Acidic			
	Alcoholic			
	✓ Fatty			
	Dry			
Food contact usage time and temperature	Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.			
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 180 °C			
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 General
 Equipment should be cleaned, disinfected and sterilised, as appropriate to it's intended use, before use.

 It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

 Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.

 We will make the relevant background documentation available to the competent authorities, at their request.

 Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and our mandatory Own Control System is subject to inspection by the DVFA.

Made By

Date

10/31/2019

tine L. Bish

Stine Lønnerup Bislev Hygiene and Compliance Manager

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